

Amendments to Grease Interceptor/Trap Regulations
Section 7A of Sewer Line Ordinance
Fourth Draft – May 10, 2002

1. External grease traps shall be provided for kitchen flows at new and remodeled restaurants, nursing homes, schools, hospitals and other facilities from which quantities of grease can be expected to be discharged. Remodeling is defined as work, material and new equipment costing \$100,000 or more.
2. The Superintendent of Public Works or his designee shall approve external grease trap capacity and design, prior to installation, and regulate installations.
3. External grease traps shall be installed on a separate building sewer serving kitchen flows into which the grease will be discharged. The discharge from the grease trap must flow to a manhole constructed on the building sewer servicing the property.
The construction of a manhole on the building sewer shall comply with construction standards of the Norwood Department of Public Works and the Norwood Planning Board.
4. External grease traps shall have a minimum capacity of 1,500 gallons, and shall have sufficient capacity to provide at least a 24-hour detention period for the kitchen flow. Kitchen flow shall be calculated at a rate of 15 gallons per occupant capacity per day. A Professional Engineer registered in the Commonwealth of Massachusetts shall size and design all grease trap systems.
5. All external grease traps shall be either:
 - (a) watertight through manufacturers specification and warranty; or
 - (b) made watertight by the manufacturer, equipment supplier or installer using asphalt or synthetic polymer sealer specified by the grease trap manufacturer.
6. All system components shall be constructed of corrosive-resistant materials.
7. All piping shall be a minimum of SDR 35 PVC in areas not subject to automobile or heavy equipment traffic. In areas where such traffic exists or is anticipated, Schedule 40 PVC shall be used.
8. All pressurized pipes shall be designed and installed to meet the following requirements.
 - (a) to prevent freezing by being installed below the frost line, by being adequately insulated if installed above the frost line, or be self draining.
 - (b) to specify the appropriate class or schedule of pipe to withstand maximum pressure and/or anticipated vehicular loads; and
 - (c) to specify appropriate thrust blocking at all angles, bends, branches, plugs and wherever else necessary to prevent disruption of proper functioning of the line.

9. Where any portion of any component is to be placed at or below the ground water table, all system tankage, including the septic tank, distribution box, dosing chamber or grease trap, shall be designed with counter weights, anchors or ballast and a buoyancy calculation for the entire volume of each component, when empty, shall be performed and submitted with the system plans and specifications.
10. The inlet tee shall extend to the mid-depth of the tank. The outlet tee shall extend to within 12 inches of the bottom of the tank. Tees shall be cast iron or Schedule 40 PVC and properly supported by a hanger, strap or other device.
11. External grease traps shall be installed on a level stable base that has been mechanically compacted and onto which 6 inches of crushed stone has been placed to maximize uneven settling.
12. External grease traps shall be provided with a minimum of 20-inch diameter manhole frame and cover to grade over the inlet and outlet tees.
13. All external grease traps shall be accessible for inspection and maintenance. No structures shall be constructed directly upon or above the grease trap access locations.
14. Backfill around the external grease trap shall be placed in such a manner as to prevent damage to the tank.
15. If an external grease trap (as defined in item 4) cannot be installed due to physical limitations as determined by the Superintendent of Public Works or his designee, an internal grease recovery system shall be substituted. The internal grease recovery system shall be capable of removing a minimum of 98% of free floating grease and oils and shall utilize a system which automatically transfers the grease and oil to a separate collection container. All interior grease recovery systems must be approved by the Plumbing Inspector or his designee prior to installation. The installation of such system will then be inspected and approved by the Plumbing Inspector or his designee.
An internal grease recovery system is not to be confused with an under sink grease trap.
16. External grease traps shall be inspected every month and shall be cleaned by a licensed septage hauler whenever the level of grease is 25% of the effective depth of the trap. A Grease Trap Maintenance Log shall be maintained by the establishment showing monthly inspection date, by whom, and name of licensed septage hauler if removal of grease is necessary.
17. The Norwood Board of Health shall supervise all maintenance of grease traps and/or internal grease recovery systems. They shall also supervise the inspection of Grease Trap Maintenance Logs. Failure to comply with proper maintenance shall be cause for action by the Norwood Board of Health.